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Mar 14, 1996

DERWENT-ACC-NO: 1996-171930

DERWENT-WEEK: 199810

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TITLE: Free flowing meat mince prodn. - by shredding frozen meat, comminuting and intermingling with cryogen

INVENTOR: BOWER, R M ; HENNING, D B

PATENT-ASSIGNEE:

ASSIGNEE

CODE

WOOLWORTHS LTD

WOOLN

PRIORITY-DATA: 1994AU-0007934 (September 2, 1994)

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PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
<input type="checkbox"/> AU 9530402 A	March 14, 1996		014	B02C021/00
<input type="checkbox"/> AU 684984 B	January 8, 1998		000	B02C021/00

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
AU 9530402A	September 1, 1995	1995AU-0030402	
AU 684984B	September 1, 1995	1995AU-0030402	
AU 684984B		AU 9530402	Previous Publ.

INT-CL (IPC): A22C 17/00; B02C 18/06; B02C 21/00; B65G 33/00

ABSTRACTED-PUB-NO: AU 9530402A

BASIC-ABSTRACT:

Free flowing frozen meat mince prodn. comprises shredding frozen meat to create frozen meat shards larger than the desired final particle size; comminuting the frozen shards to produce frozen mince particles of desired size; and intermingling frozen meat particles with cryogen.

Appts. for carrying out the process is also claimed.

The free flowing meat mince is claimed per se.

The meat supply is deboned meat. Shredding is by cylinder shredder with upstanding blades which are staggered. Comminuting is by a rotating knife with multiple blades

within a perforated cylinder, where each aperture straddles a step in the cylinder. The particle size is determined by the size of the apertures. Cryogen is added in screw conveyor and is liq. nitrogen or liq. carbon dioxide.

ADVANTAGE - By using already frozen meat, delay and hence deterioration of the meat between slaughter and processing is eliminated. Breaking the meat first into shards does not warm it enough for proteins to be activated and become sticky.

Particle size is independent of operator skill or processing time. The meat particles maintain their structure and integrity and are less transformed by the process.

CHOSEN-DRAWING: Dwg.4/6

TITLE-TERMS: FREE FLOW MEAT MINCE PRODUCE SHRED FREEZE MEAT COMMUNUTE INTERMINGLING CRYOGENIC

DERWENT-CLASS: D12 P41 Q35

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